

ROUSSELOT® SIMOGEL™

# A NEW SOLUTION FOR STARCHLESS DEPOSITING CONFECTIONERY

## ROUSSELOT® INTRODUCES SIMOGEL™

Rousselot, the world's leading<sup>1</sup> gelatin producer has developed SiMoGel, a new gelatin-based solution for the production of jelly articles without starch depositing. SiMoGel enables to produce gummies in a perfectly clean, hygienic (starch-free) environment. It significantly optimizes the production process and lowers the costs. It paves the way for innovative gummies with 3D shapes, stripes and fillings. SiMoGel is the perfect solution for state-of-art jelly production on starchless confectionery equipment.

Reaching Further Together

  
**Rousselot**

**DARLING**  
INGREDIENTS

Traditional confectionery production, especially when it comes to jelly, has always relied heavily on starch moguls. With SiMoGel, the traditional starch moguls are replaced by silicone or blisters. This means you can now produce jelly articles without starch depositing.

### MANY BENEFITS

- Production speed: gelatin-based gummies without starch depositing only need a few minutes to dry (unlike conventional gelatin-based gummies, which typically need to dry for +/- 24 hours time)
- Cost-effectiveness
  - No starch for depositing means no recycling time
  - Lower energy consumption, less labor (cleaning) and consumables
  - No need for storage or gelling rooms before demolding
  - Starchless moguls are significantly cheaper than traditional starch moguls
- Hygiene:
  - The absence of starch or recycled starch means the process is completely hygienic
  - The flexible molds can be cleaned and are free of bacteria and other types of pollution
- Innovation
  - 3D or high-dimensional shapes
  - Striped, layered or filled gummies
  - End products with perfect transparency, superior appearance, rapid and excellent flavor release

### WHO IS SIMOGEL™ DESIGNED FOR?

- A cost effective solution, SiMoGel is the perfect solution **for startup confectionery businesses**
- Creating unrivalled hygienic conditions, SiMoGel makes the production of functional jellies a lot easier than it has ever been and perfectly answers the needs of **nutraceutical** confectionery producers.
- Confectioners already producing **pectin-based gummies** can start diversify and produce gelatin based confectioneries with limited investments.
- **Traditional confectioners of gelatin based gummies** can also benefit from this solution that will optimize and speed up their process while cutting production costs.

<sup>1</sup> Global Industry Analysts, Inc. Gelatin a Global Strategic Business report, Nov 2016

**For more information, please contact us at:**

Rousselot B.V. Kanaaldijk Noord 20 5691 NM Son The Netherlands  
+31 499 364 100 gelatin@rousselot.com

rousselot.com



*Innovative 3D shapes are also possible, opening up new opportunities for confectioners worldwide.*



*Gummies are deposited in flexible silicon molds. The absence of starch makes the process completely clean.*

### ROUSSELOT® SIMOGEL™ SOLUTION

SiMoGel comes with a customized recipe based on specific gelatin grades, either porcine or bovine. With Rousselot's gelatins you can create gummies with perfectly adjusted textures. Blending our gelatins with other hydrocolloids will yield an even larger texture scope. A patent has been applied for SiMoGel (pending).

### COMPATIBLE WITH BAKER PERKINS EQUIPMENT

SiMoGel has been successfully tested on Baker Perkins equipment. This British engineering company offers process systems and equipment to the food industry throughout the world.



**Rousselot**